## All About Catering

Set Lunch & Dinner Menus

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<table>
<thead>
<tr>
<th>Menu</th>
<th>Price per person</th>
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<tbody>
<tr>
<td>Menu A</td>
<td>£28.50</td>
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<tr>
<td>Menu B</td>
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<td>Menu C</td>
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**Menu A - £28.50 per person**
- Roasted Red Pepper & Feta Cheese
- Tarragon Roasted Chicken with mushroom & white wine jus
- seasonal fresh vegetables & potatoes
- Dark Chocolate Brownie with vanilla icecream

**Menu B - £28.50 per person**
- Smoked Mackerel & horseradish Pate
- Supreme of Chicken filled with mozzarella & sundried tomatoes
- seasonal fresh vegetables & potatoes
- Apple Tart with crème anglaise

**Menu C - £30.00 per person**
- Glazed Pea & Leek Tart with roquette
- Slow roasted Belly of Pork, cider jus
- seasonal fresh vegetables & potatoes
- Lemon & Honey Pots with blueberries

**Menu D - £30.00 per person**
- Tian of Crayfish in citrus dressing
- Fillet of Pork Wellington
- seasonal fresh vegetables & potatoes
- Raspberry & Vanilla Cheesecake

**Menu E - £32.50**
- Smoked Salmon & Prawn Roulade with lemon mayonnaise
- Confit of Duck with Plum sauce
- seasonal fresh vegetables & potatoes
- Strawberry Mille-feuille with red fruit sauce

**Menu F - £32.50**
- Smoked Haddock Gratin
- Pan-fried Supreme of Guinea Fowl with pancetta & shallot jus
- seasonal fresh vegetables & potatoes
- Vanilla Panna Cotta with raspberries & shortbread

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Please remember, all menus are created individually for every event, and we are happy to discuss any variation or alternative you might like.

All menus are based on a minimum of 50 covers – All prices are quoted ex-VAT

All About Catering
Telephone: 01983 248500 Mobile: 07768974818
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2016 MENUS
Menu G - £36.25 per person
Isle of Wight Smoked Salmon with capers lemon & black pepper
~
Slow- roasted Lamb in red wine, garlic & rosemary
seasonal fresh vegetables & potatoes
~
Vanilla Crème Brulee

Menu H - £38.25 per person
Spicy Crab & Spinach Ramekin roquette salad
~
Herb-crusted Noisettes of Lamb redcurrant & thyme jus
seasonal fresh vegetables & potatoes
~
Lemon Tart with red berries

Menu I - £38.50
Layered Terrine of Duck & pistachio
~
Grilled Fillets of Bass with fennel & lemon butter
seasonal fresh vegetables & potatoes
~
Raspberry Charlotte with raspberry sorbet

Menu J - £39.50 per person
Salad of Smoked Chicken & Pancetta with mango & cashews
~
Saffron Roasted Monkfish with fresh herb & vermouth sauce
seasonal fresh vegetables & potatoes
~
Minghella’s Ice-cream Bombe

Menu K - £42.50 per person
Tian of Crab & Avocado with peashoots
~
Herb-crusted Fillet Steak with green peppercorn sauce
seasonal fresh vegetables & potatoes
~
Dark Chocolate Fondant with white chocolate ice-cream

Menu L - £45.00 per person
Coquille St.Jacques salad of spinach & watercress
~
Roast Fillet of Local Beef with Madeira Jus
seasonal fresh vegetables & potatoes
~
Baileys & Praline Parfait with nut brittle and coffee syrup

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